CRÈME BRULEE FRENCH TOAST
STORYTELLERS CAFE

The French toast is a traditional one, the bread dough is replaced by Hawaiian bread slices.

For the Crème Brulee:
In a bowl, place 10 egg yolks, 1 egg whole and 6 oz of sugar, whisk until pale yellow color.

In a pan, bring to a boil 1 qt of heavy cream and 1 split and scraped vanilla bean.

When boiled, add 1 cup of the cream to the eggs mixture then add mixture to cream. Cook on the stove until thickened lightly.

Pour in a dish lined with the toasts and fill with the Crème Brulee.

Let set in the refrigerator overnight..

Burn the top with raw sugar before serving.

Enjoy!

Your pal,
Mickey Mouse